

REPORT ON 2019 ICOMST

Summary of the 65th International Congress of Meat Science and Technology

Postdam/Berlin, Germany
August 4th -9th, 2019

The 65th International Congress of Meat Science and Technology was held from 4th to 9th of August 2019 in Postdam/Berlin, Germany. Under the theme “Meat for Diversifying Markets”, there were 13 sections dealing with the following topics:

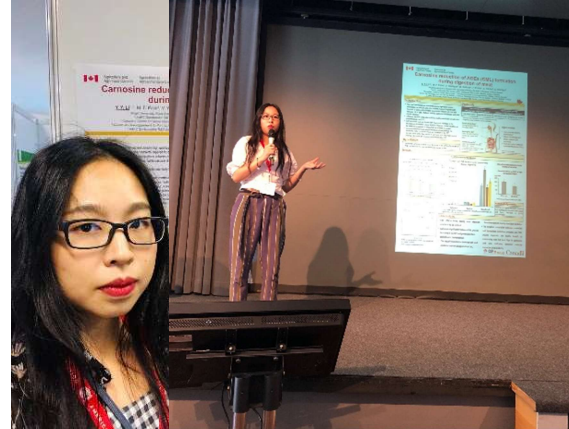
- Consumer behaviour and ethics
- Quality and safety
- Processed meat and meat analogues
- Animal production
- Emerging technologies
- Muscle biology and metabolism
- Human nutrition and sustainability

After a welcome opening on the morning of 5 August, the congress officially started. For each day, the congress focused on two topics with two invited speakers giving lectures for each topic in the morning, five to six talks in different topics in the short oral communication after lunch, and poster presentation and discussion section in the afternoon. In addition to joining the



discussion on interesting and inspiring posters, there were also workshops everyday afternoon with invited research institutions and major German companies in the meat industry. Apart from academic activities, social evenings and the culture tour on 07 August provided the platform to know more scholars all around the world exchanging knowledge and having further discussion in various projects and areas, furthermore getting better understanding of the diversity in the culture and market in different countries.

During the congress, I presented my poster “Carnosine reduction of AGEs (CML) formation during digestion of meat” reporting for the first time that AGEs could be formed in the gastrointestinal tract (GIT) and carnosine, instead of supplement in high dose under simple experimental conditions, as a meat constituent could reduce the AGEs formation in the complex environment during consumption and digestion and potentially reduce AGEs absorption in the duodenum. As a student in the program of meat carnosine functionality in daily consumption, presentations from invited speakers in human nutrition and sustainability were closely related to my area and brought the latest interests in this field. For instance, impacts of eating pattern and various functional compounds included in daily meal may have potential interactions while little information is obtained and further research is required; meanwhile, questions on existing studies are raised for example with the difference between the actual explosion and experimental dose and the diversity among human and lab animals, if the results obtained in experiments can represent the real situation in human beings? All the information showed me the importance of my study and strengthened my determination to keep working in this area.



In addition, I learned a lot in related fields, for example: the general category, pros and cons in commonly utilised stunning techniques, and the development the news in animal production; meat color improvements with new technique in generating nitrites and packaging in meat quality and safety, background knowledge in producing approaches (cell culture and vegetable protein simulating) and the prospects in meat analogs; and development, changes, and diversity in consumer behavior. Among all, the consumer behavior section impressed me by showing the study can be carried out not only with classic methods such as epidemiological knowledge, questioner, and survey but can also cross with psychology and be conducted with techniques such as observation of brain activity.

Overall, the experience of attending the 65th ICoMST values a lot, not only for the knowledge but also for the fascinating prospects of meat science the congress showed me. I cannot find words to express my gratitude to Canadian Meat Council (CMC) and Canadian Meat Science Association (CMSA) for granting me the ICoMST travel award, and also my supervisor Dr. Claude Gariepy for always helping me, guiding me and supporting me.

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